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- (c) Optional adjuvant substances employed in the production of the coatings or added thereto to impart desired properties may include sodium dodecylbenzenesulfonate in addition to substances described in §174.5(d) of this chapter.
- (d) The coating in the finished form in which it is to contact food, when extracted with the solvent or solvents characterizing the type of food, and under the conditions of time and temperature characterizing the conditions of its intended use as determined from Tables 1 and 2 of §176.170(c) of this chapter, shall yield net chloroformsoluble extractives in each extracting solvent not to exceed 0.5 milligram per square inch of coated surface as determined by the methods described in §176.170(d) of this chapter. In testing the finished food-contact articles, a separate test sample is to be used for each required extracting solvent.
- (e) Acrylonitrile copolymers identified in this section shall comply with the provisons of §180.22 of this chapter.

§175.380 Xylene-formaldehyde resins condensed with 4,4'-isopropylidenediphenol-epichlorohydrin epoxy resins.

The resins identified in paragraph (a) of this section may be safely used as a food-contact coating for articles intended for use in contact with food, in accordance with the following prescribed conditions.

- (a) The resins are produced by the condensation of xylene-formaldehyde resin and 4,4'-isopropylidenediphenolepichlorohydrin epoxy resins, to which may have been added certain optional adjuvant substances required in the production of the resins or added to impart desired physical and technical properties. The optional adjuvant substances may include resins produced by the condensation of allyl ether of mono-, di-, or trimethylol phenol and capryl alcohol and also may include substances identified in §175.300(b)(3), with the exception of paragraph (b)(3)(xxxi) and (xxxii) of that section.
- (b) The resins identified in paragraph (a) of this section may be used as a food-contact coating for articles intended for contact at temperatures not to exceed 160° F with food of Types I,

- II, VI-A and B, and VIII described in Table 1 of \$176.170(c) of this chapter provided that the coating in the finished form in which it is to contact food meets the following extractives limitations when tested by the methods provided in \$175.300(e):
- (1) The coating when extracted with distilled water at 180° F for 24 hours yields total extractives not to exceed 0.05 milligram per square inch of foodcontact surface.
- (2) The coating when extracted with 8 percent (by volume) ethyl alcohol in distilled water at 160° F for 4 hours yields total extractives not to exceed 0.05 milligram per square inch of foodcontact surface.
- (c) The resins identified in paragraph (a) of this section may be used as a food-contact coating for articles intended for contact at temperatures not to exceed room temperature with food of Type VI-C described in Table 1 of §176.170(c) of this chapter provided the coating in the finished form in which it is to contact food meets the following extractives limitations when tested by the methods provided in §175.300(e):
- (1) The coating when extracted with distilled water at 180° F for 24 hours yields total extractives not to exceed 0.05 milligram per square inch of foodcontact surface.
- (2) The coating when extracted with 50 percent (by volume) ethyl alcohol in distilled water at 180° F for 24 hours yields total extractives not to exceed 0.05 milligram per square inch.

§175.390 Zinc-silicon dioxide matrix coatings.

Zinc-silicon dioxide matrix coatings may be safely used as the food-contact surface of articles intended for use in producing, manufacturing, packing, processing, preparing, treating, packaging, transporting, or holding food, subject to the provisions of this section:

- (a) The coating is applied to a metal surface, cured, and washed with water to remove soluble substances.
- (b) The coatings are formulated from optional substances which include:
- (1) Substances generally recognized as safe.